

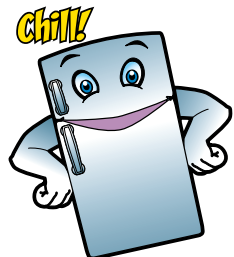
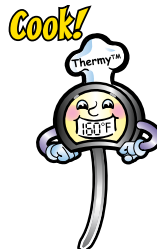
What You Need To Know About Foodborne Illness

- Foodborne illness, often called food poisoning, is any illness that comes from the food you eat. Safe food handling can help reduce your risk of getting sick from food.
- Bacteria that cause disease are called pathogens. When certain pathogens such as *Listeria monocytogenes*, *Campylobacter*, *Salmonella*, and *E. coli* O157:H7 enter the food supply, they can cause foodborne illness.
- The Centers for Disease Control and Prevention estimate that 76 million persons in the United States get sick, 325,000 are hospitalized, and 5,000 die from foodborne illnesses each year.

- Foodborne illness symptoms can include nausea, vomiting, diarrhea, or fever. Infants and young children, pregnant women, older adults, and people with weakened immune systems such as those with cancer, HIV/AIDS, diabetes, or bone marrow and organ transplant recipients, are at a higher risk for foodborne illness.



- If you experience the symptoms of foodborne illness, call your doctor or health care provider.



To help keep your food safe from harmful bacteria, follow these four food safety steps—*Clean*, *Separate*, *Cook*, and *Chill*.

- **Clean:** Wash hands, utensils, and countertops often.
- **Separate:** Avoid cross-contamination. Do not let raw meat, poultry, or their juices touch other foods that will not be cooked.
- **Cook:** Cook food to a safe internal temperature. Use a food thermometer to check the internal temperature. Cook beef, veal, and lamb steaks and roasts to 145 °F; hamburgers to 160 °F; pork to 160 °F; and poultry to 165 °F.
- **Chill:** Refrigerate or freeze perishable food within 2 hours, or within 1 hour in temperatures above 90 °F.

For more information on food safety, call
the USDA Meat and Poultry Hotline
1-888-MPHotline (1-888-674-6854)
TTY/1-800-256-7072
E-mail: mph hotline.fsis@usda.gov

Or “Ask Karen,” FSIS’ Web-based automated
response system—available 24/7 at
www.fsis.usda.gov

The Food Safety and Inspection Service (FSIS) is an agency of the U.S. Department of Agriculture. FSIS ensures that America’s consumers have safe, wholesome, and correctly labeled and packaged meat, poultry, and egg products.



United States Department of Agriculture
Food Safety and Inspection Service

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